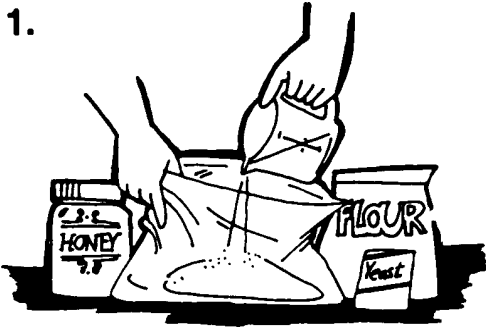


# BREADMAKING-IN-BAG

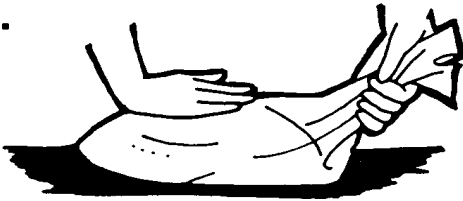
1.



Measure and set aside:  
7 cups bread or all purpose flour

Combine in plastic bag  
(2 gallon heavy duty freezer bag);  
1 cup bread or all purpose flour  
2 packages active dry yeast  
1 cup warm water (105° - 115° F)  
2 tablespoons honey or sugar

2.



Squeeze upper part of bag to force out air. Close top of bag tightly between thumb and index finger.

Rest bag on table; mix by working bag with fingers about 20 seconds or until all ingredients are completely blended.

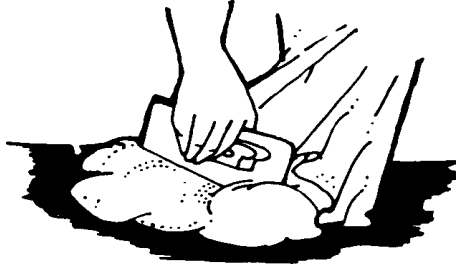
Let rest in bag 15 minutes.

Add to mixture in bag:  
1 1/2 cups warm water  
2 tablespoons honey or sugar  
1/4 cup nonfat dry milk  
2 tablespoons vegetable oil  
1 tablespoon salt

Mix by working bag with fingers.

Gradually add flour until a stiff dough is formed, or until dough pulls away from bag.

3.



Turn dough out onto floured surface. Divide dough in half.

4. To knead:



Fold dough towards you.



Press down.



Push dough away with heels of hands.



Rotate 1/4 turn; Repeat.

Knead each half 5 minutes or until dough is smooth and elastic. Add more flour if necessary.

Cover with plastic bag. Let rest 10 minutes.

5.



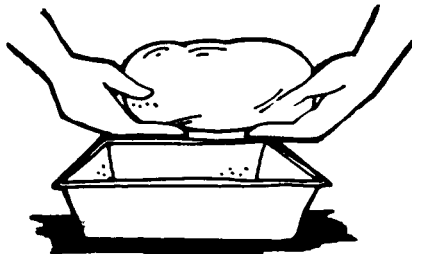
Flatten dough into a 12 x 7-inch rectangle. At narrow end fold corners to center to form a point.

6.



Beginning with point roll dough tightly toward you. Pinch the edges to seal. Press dough at each end to seal and fold ends under.

7.



Place seam side down in a greased 8 1/2 x 4 1/2 x 2 1/4-inch loaf pan. Repeat with second loaf.

Cover loosely with plastic bag and let rise in warm place 45-60 minutes or until doubled. Uncover. Bake on lower rack in 400°F oven 30-35 minutes or until deep golden brown. Remove from pan immediately. Cool on rack.

Makes 2 (1 3/4 pound) loaves.